



IBIZA RESTAURANT / RESTAURANT WEEK 2018

Prix fixe diner menu. 3 choose \$28 for person.

Tapas /Appetizers

Choose.1

Soup of the day.

Patatas bravas/Two times fried spiced potatoes,salsa brava and aioli.

Pitxo de pollo/Chicken kebab, served with vegetables and mustard sauce.

Croquetas de bacalao/Cod fish croquettes served with aioli sauce.

Tortilla española/Spanish omelet, prepared with potatoes onions and eggs.

Piquillos rellenos/Roasted piquillo peppers, stuffed with paella salad.

Boquerones marinados/Marinated mediterranean fresh anchovies.

Platos principales/Entrees

Choose.2

Paella valenciana/Made with chicken,spanish sausage,seafood and saffron rice.

Paella de verduras/Roasted vegetables and saffron rice.

Lomo de cerdo marinado/Marinated loin of pork served with sweet potatoes puree,vegetables in a port fig sauce.

Salmon a la parrilla/Grilled salmon served with mashed potatoes and vegetables.

Pollo de granja/Free range chicken served with black beans rice,vegetables and garlic sauce.

Postres/Desserts

Choose.3

Crema catalana/Crème brulee/Traditional catalan custard crème.

Flan de naranja/Orange flan/Elegant and flavorful.Citrus accents paired with evaporated milk.

Arroz con leche/Rice pudding/Rice pudding made with coconut rum and raisins.

